

THE DINNER MENU

STARTERS

Seasonal Soup of the Day – £8

Homemade Sourdough, Whipped Flavoured Butter, Toasted Seeds, Chive Oil

Pan-Seared King Scallops – £19

Rolled Pork Shoulder, Elderflower Emulsion, Crispy Capers, Hazelnut, Tarragon Crumb

Charred Octopus – £15

Braised Wild Rice, Sweet Potato and Coconut Purée, Cracker, Coriander

Cured Sea Trout and Crab Tart – £18

Lemon Gel, Samphire, Herb Salad, Bisque

Pan-Roasted, Spiced Pigeon Breast – £14

Braised Pigeon Leg, Carrot and Ginger Purée, Crispy Shallot, Buckwheat

Rolled Confit of Gressingham Duck Leg – £14

Giant Couscous, Charred Peach, Pomegranate Dressing

Chicken and Duck Liver Parfait – £14

Textures of Apricot, Cashew Granola, Toasted Brioche, Micro Fennel

Chimichurri Cauliflower – £12

Charred Cauliflower, Chimichurri Dressing, Pomegranate Salad, Micro Herbs

Roasted Tenderstem Broccoli – £12

Sautéed Oyster Mushroom, Bok Choi and Fennel Salad, Roasted Peanuts, Satay Sauce

MAINS

All of our steaks come direct from our own herd of home-reared, Belted Galloway rare breed cattle at Walton Lodge Farm.

8oz Rump Steak – £24

10oz Sirloin Steak – £34

8oz Fillet Steak – £40

Our steaks are served with a Grilled Portobello Mushroom, Roasted Vine Tomato and Triple Cooked Chips

Chateaubriand 16oz Sharing Steak – £90

(Based on two people sharing)

Served with your choice of any side and sauce

Steak Sauce – £5

Choose from Béarnaise, Hartington Blue Cheese, Diane or Peppercorn

Walton Lodge Reared Lamb – £38

Rump of Lamb, Pressed Shoulder, Petite Ratatouille, Whipped Goat's Cheese, Black Olive

Trio of Packington Pork – £32

Rolled Fillet, Braised Belly, Sticky Miso Cheek, Carrot, Anise

Pan Roasted Gressingham Duck Breast – £34

Duck Leg Croquette, Sweet Potato Pressing, Blood Orange, Bok Choi, Roasted Seed Tuille

Packington Chicken and Mushroom Ballotine – £32

Foraged Mushroom Stuffed Chicken Breast, Confit Chicken Leg and Potato Terrine, Fricassée of Cannellini Beans, Wild Mushrooms and Peas, Chicken Cracker, Roasted Jus

Pan Roasted Fillet of Halibut – £36

Warm Jersey Royal Potato, Sugar Snap Pea and Asparagus Salad, Courgette Velouté, Bergamot, Lemon Oil

Seared Loin of Tuna – £31

Sesame Crust, Oriental Salad, Ponzu Broth

Fish of the Day (GF) – Market Price

Please speak to a member of the team

MAINS

Summer Vegetable Wellington – £26

Summer Squash, New Season Peas, Yorkshire Fettle, Romesco Sauce

Heritage Tomato and Mozzarella Risotto – £24

Bocconcini, Walton Lodge Heritage Tomato, Sourdough Wafer, Basil Dressing

SIDES

Summer Vegetables, Dressed with Walton Lodge Basil and Garlic Butter – £7

Roasted Tenderstem Broccoli, Satay Sauce – £7

Thai Ribbon Salad, Pomegranate, Roasted Peanuts, Yuzu Dressing – £7

Triple Cooked Chips, Garlic Aioli – £6

Heritage Tomato Salad, Dressed with Basil Pesto – £7

Sautéed Garlic Buttered Jersey Royal Potatoes and Spinach – £8

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances, or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.